



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR



DINNER MENU

at the Castle

Foie Gras and Chicken Liver Parfait

Topped with a Fig and Vanilla Compote, Toasted Walnut, Guinness Crumb on House Brioche

Grilled Fillet of Cod

Served with Poached West Kerry Mussels in a Watercress and Chive Velouté

Smoked Ham and Confit Potato Terrine

With Black Garlic Aioli, Rocket Salad and Quail Eggs

Roasted Leek and White Onion Risotto

Topped with Baked Chestnuts and Parsley Oil



Spiced Butternut Squash Soup

Toasted Almonds and a Sourdough Crumb

Atlantic Seafood Chowder

Selection of Fish & Shellfish in a White Wine Velouté

Wild Blackberry Sorbet

Dingle Gin and a Vanilla Syrup



Grilled Fillet of East Kerry Beef

Served with a Wild Mushroom, Onion Rosti, Brandy and Green Pepper Cream

Baked North Atlantic Halibut

On a Baked Potato Mousseline, Smoked Bacon with a Charred Corn and Tarragon Velouté

Slow Braised West Cork Pork Shoulder

Grilled Sprouts, Boxtty Potato Cake, Soft Fried Egg, Sage and Port Jus

Organic Salmon and Scallop Wellington

On a bed of Poached Kale and Spinach, Lemon and Caper Beurre Blanc



Banoffee Pie

Glazed Banana, Salted Caramel, Topped with Chantilly Cream

Apple Tarte Tatin

Bourbon Vanilla Ice cream

Dark Chocolate & Raspberry Gateaux

White Chocolate Mousse

Selection Of Irish Cheese

Boyne Valley Bán Goat's Cheese, Co. Meath, Hegarty's Cheddar, Co. Cork Young Buck Blue, Co. Down

Served With Homemade Crackers & Purple Fig Jam



Tea / Coffee

Served With Homemade Biscuits

€59.50 Per Person



Please scan QR Code for Allergen Information

A Complete Vegan / Vegetarian and Allergen Menu is available on request.
All our meat is sourced locally and served medium and our fish is from a local supplier.